INFORMATION LETTER

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Senate Approves Amendments Providing Protection From Improper Administration of Price Controls

The Senate this week began debate on the "Defense Production Bill," which would provide the economic control powers requested by the President and, in addition, stand-by authority for price and wage controls. Among the amendments to the price-wage provisions tentatively adopted by the Senate were two which would safeguard the interests of the canning industry against improper administration of a price control program.

After approving these and other amendments during debate on August 15, the Senate entered into a unanimous consent agreement to postpone all voting on additional amendments and the bill itself until Monday, August 21. At that time, an effort may be made to eliminate the stand-by price and wage control provisions from the Senate bill and thereby restore it substantially to the form originally proposed by the President.

The two amendments of interest to the canning industry would refine that section of the bill dealing with price and wage controls.

The first amendment, supported by Senator Robertson (Va.), would require "that in establishing and maintaining ceilings on products resulting from the processing of agricultural commodities, including livestock, a generally fair and equitable margin shall be allowed for such processing."

Senator Robertson's amendment is designed to ensure that processors of agricultural commodities could not be caught in a squeeze between advanced raw product and wage costs and an administrator's effort to maintain a price ceiling on the processed article.

An amendment supported by Senator Bricker (Ohio) would protect business in the use of trade practices, trade names, and processes of manufacture. The amendment reads:

"The powers granted in this title shall not be used or made to operate

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On Other Pages

A table listing specifications for canned food components of military rations now being procured by the QMC. Page 257.

Renegotiation Bill

Public hearings on H. R. 9246, providing for renegotiation of all government contracts, have been completed by the House Committee on Ways and Means. The Committee has not yet set a date for executive consideration of the bill.

Operation of Tin Smelter

S. 3666, extending for five years the authority of the government to operate the tin smelter at Texas City, Tex., was passed by the House and Senate on August 14 and sent to the President. S. 3666 would extend the authority for the tin smelter operation through June 30, 1955.

Senate Group Set To Complete Action on Tax Bill Next Week

The President's recommendation for an increase in taxes on corporate profits has been tentatively approved by the Senate Committee on Finance. The Committee completed its consideration of the tax bill on August 17 and will meet again next week to review the final draft before sending the measure to the Senate floor.

In addition to the increase in taxes on corporate profits, the tax bill will raise individual income taxes to a top level of 87 percent and will recognize family partnerships as legitimate.

For corporations paying taxes as of December 31, 1950, the normal rate will be 23 percent and the surtax 19 percent. For corporations on a fiscal year basis, this rate will be prorated together with the new 1951 rate.

The Committee voted to increase the normal tax from 21 percent to 25 percent, which, with a 20 percent surtax, would result in a combined top rate of 45 percent on corporations, effective with 1951 incomes.

(The normal tax would be 25 percent of net income, and the surtax

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Laboratory Pilot Plant Makes First Trial Run

At the time of the dedication ceremony for the Association's headquarters building, the basement pilot plant had not been completed. Since then the necessary mechanical and electrical work has been done and the experimental canning facilities are now in operating condition. Included in the fixed equipment are an experimental scalder and peeler, blancher, exhaust box, vacuum closing machines for tin and glass, retort with automatic controls, steam-jacketed kettles and sinks. Work tables, scales, and other movable equipment complete the layout, which is expected to be sufficient for a wide variety of experimental work in canning.

The first full-scale use of the equipment was made on August 16 and 17 when an experimental pack of whole kernel corn was made. This was part of a project to explore the use of the antibiotic subtilin as an agent for preservation of canned foods, interest in which has been aroused by announcements of experimental results by the Western Regional Research Laboratory of the U. S. Department of Agriculture.

It was necessary to blanch, fill, close, and process a large number of individual lots representing different variables of the test, the whole operation being far beyond anything that could have been attempted with facilities in the old headquarters building. The work was carried out with gratifying smoothness, indicating that the pilot plant facilities will prove fully adequate for their expected use.

INSECTICIDES

Food and Drug Pesticide Tolerance Hearings

Following is a summary, prepared by Association Counsel and staff, of the proceedings at the FDA hearing on insecticide tolerances from August 7 through August 11, 1950.

Testimony before the Food and Drug Administration Insecticide Tolerance Hearings during the week of August 7-11 was directed to the toxicity of the following substances: chlordane, heptachlor, dieldrin, aldrin, BHC and lindane, TEPP and HETP, copper-8-quinolinolate and other quinoline derivatives, basic copper sulfate and like copper compounds, phenyl mercuric lactate and other mercurials, petroleum oils, and endothal.

Dr. O. Garth Fitzhugh of the FDA described toxicity studies of chlordane with various laboratory animals, noting significant changes in male rats fed as low as 25 ppm in chronic studies, with minimal specific hepatic cell enlargement even at the 2½ ppm dosage level. He stated that chlordane is 2 to 4 times as toxic to the rat as DDT and about 5 times as toxic to the dog. There are indications that it is stored in some form in the tissues, especially in the fat. He advised that it should not be used on fruits and vegetables where even the remotest opportunity for contamination exists, stating that its toxicity, chronic or acute, cannot be overemphasized.

Dr. Lester Ingle of the University of Illinois, testifying for the Velsicol Corporation, noted, in addition, that although it is stored in the tissues chlordane seems to disappear rather quickly when its administration is discontinued. Dr. Ingle doubted that sufficient information was available for him to base an opinion as to the relative chronic toxicity of chlordane and DDT.

The USDA witness on chlordane, Dr. Edward F. Knipling, discussed its toxicity when applied to livestock, or when ingested as residues on forage. A 4 percent chlordane emulsion spray or dip caused no apparent toxic effect on pigs, lambs or kids, but calves were much more susceptible. He concluded that poisoning of swine is likely to result only from careless use of the chemical; and that tests still in progress have shown no adverse effects on cattle from oral ingestion of residues on hay.

Dr. Arthur A. Nelson, FDA pathologist, testified that at a 10 ppm dose level chlordane will show greater changes in the hepatic cells of the liver than will DDT at the same level, both on the average and in the most marked examples. At all levels, on the average, he found that chlordane is 2 to 3 times as toxic to the rat as DDT.

Turning to heptachlor, one of the ingredients of technical chlordane, Dr. Fitzhugh would place it in the same category as chlordane, as far as toxicity is concerned, but he stated that the available information is meager.

Dieldrin next occupied the attention of the hearing, with Dr. Wayland J. Hayes appearing in behalf of the U. S. Public Health Service. He discussed studies with dermal application of dieldrin to laboratory animals, noting among other things that (1) rats developed a small tolerance to dieldrin, and (2) that immediate washing after application gave marked benefit. Dieldrin persists in the body a long time after severe injury has occurred.

Dr. Rudolph D. Radeleff of the USDA outlined experiments concerning toxicity of dieldrin in livestock, with acute effects noted after external application to baby calves, lambs, steers and goats. Horses and pigs were generally unaffected by external applications. Dieldrin he found to be somewhat more toxic to baby calves than was lindane, and quite toxic to calves at ¼ percent.

Dr. Fitzhugh testified that dieldrin, like aldrin and chlordane, is a metabolic poison without many pathological manifestations. Based on available information, he stated that it appears to be extremely toxic, more so than chlordane and DDT; and that although insufficient information is available to estimate accuratelv a safe level for man, it should be considered at least as toxic as chlordane. He also described acute and subacute toxicity tests on rats.

For Julius Hyman & Co., Dr. A. R. Borgmann of Kansas State College described toxicity, gross pathology and biochemical studies with dieldrin, remarking that further work is in progress to determine the LD 50 for dieldrin wettable powders. He observed that rabbits were extremely susceptible to continued exposure to dieldrin.

Dr. Frank Dutra of the Kettering Laboratory, who discussed analysis of slides prepared from the tissues of the animals tested with dieldrin mentioned by Dr. Borgmann, indicated that 25 ppm of dieldrin in the diet of rats produced tissue changes within 90 days, and that 2.5 to 5 mg/kg of body weight is capable of producing degenerative changes in the organs of rabbits.

FDA toxicity tests on aldrin were described by Dr. Fitzhugh, who stated that the acute toxicity to rats and mice was 7 to 10 times as great as that of chlordane. Subacute toxicity tests supported the finding that aldrin was more toxic than chlordane, and further indicated it was more than 10 times as toxic to dogs than was DDT. Aldrin may produce liver injury, but storage and excretion of aldrin is unknown. He stated that it should be considered at least as toxic as chlordane for purposes of establishing a tolerance on fruits and vegetables, until the meager available evidence is supplemented.

Dr. Roger P. Link, pharmacologist of the University of Illinois, reported tests in which alfalfa containing residues of about 7 ppm of aldrin were fed to cattle. Indications from these tests are that this chemical has a low order of toxicity to cattle and sheep. Dr. Borgmann noted that neither sheep nor cattle fed aldrin-sprayed alfalfa hay showed any toxic effect during feeding periods of 169 and 213 days. Low levels of aldrin were found stored in the fat of the animals fed aldrin-treated hay, as well as in the tissues of rats fed aldrin in corn oil in subacute studies.

Dr. Dutra reported conflicting evidence of degenerative changes in livers of rats fed 7.5 ppm for 3½ months, but no histopathological evidence of tissue changes at lower levels. Dr. Frank Princi of the University of Cincinnati testified that there was no measurable effect on the human respiratory system during the process of manufacture of aldrin, dieldrin and chlordane, and no evidence of deleterious effect on the central nervous system, liver or kidneys. He expected, however, that a certain amount would be present in the bodies of the workers, not only by inhalation but also by skin absorption.

Dr. Fitzhugh of the FDA followed with the testimony on BHC and lindane. Lindane, or the gamma isomer of BHC, appears to be less toxic, and the technical mixture of BHC equally as toxic as DDT. Both BHC and lindane are chronic poisons, and small amounts produce cumulative effects. Lindane is stored in fat tissue at a lower concentration and is more rapidly eliminated than BHC. The beta isomer is the most toxic chronically. Dr. Fitzhugh advised that 2.5 mg of BHC or 5 mg of lindane could be safely ingested by humans daily, if the diet contained no other chlorinated hydrocarbon residues.

Dr. Francis E. Heyroth of the Kettering Laboratory submitted a detailed discussion of acute and chronic toxicity, and inhalation and storage studies. There was some evidence of lindane in the milk of dairy cattle fed or sprayed with lindane.

Dr. Knipling said there were no adverse effects noted after spraying livestock with either technical BHC or lindane.

HETP and TEPP were next considered. Both are readily absorbed in toxic amounts through the intact skin of experimental animals without causing local irritation, according to Dr. Heyroth. He stated that it has been estimated that the fatal dose of TEPP

for man might be about 600 mg. He said that any tolerance that is set for these insecticides, however, must be based upon the toxicity of their decomposition products since the original compounds are unstable and rapidly lose their toxicity. He conceded a slight possibility of acute poisoning from very high concentrations if the food is consumed very soon after spraying.

Dr. John P. Frawley of the FDA said that the physiological activity of TEPP was similar to that of parathion, and that it is 5 to 10 times as toxic as parathion. Literature shows it to be about 2½ times as toxic as HETP. Humans are extremely susceptible to TEPP. Dr. Frawley indicated that 20 micrograms of TEPP per day for a 20 kg child would not be harmful; and that 2½ milligrams per day of the normal degradation products of TEPP would be a safe level.

Geoffrey Woodard, FDA witness on copper-8-quinolinolate and other quinolinolate derivatives, classified them as moderately poisonous and deleterious, and stated that any tolerance established for copper would in all probability be safe for these compounds also.

Dr. Heyroth agreed with the latter proposition, and testified that 8-hydroxyquinoline is less toxic than either of its components, 8-quinolinol, or copper salts in general. As to basic copper sulfate and like copper compounds, he stated that although copper is an essential element in mammalian tissues, the presence of an excess of that metal is known to be toxic. Relating rat toxicity data to man, he declared that 3.75 to 10.0 mg of copper per day might safely be ingested from spray residues and other extraneous sources.

Information on phenyl mercuric compounds was submitted by Dr. Edwin P. Laug of the FDA. Studies have revealed a hitherto unsuspected hazard from the ingestion of as little as 0.5 ppm mercury in the form of phenyl mercuric acetate and measurable storage and damage in the kidney. He concluded that all dietary sources of mercury should be avoided if possible but conceded that if it were shown that the mercury residues were metallic, less readily absorbed, his conclusion might be modified.

Continuing the testimony on mercuric compounds, Dr. Owen Stanley Gibbs, appearing for the Gallowhur Chemical Corporation and the California Spray-Chemical Company, distinguished between potential and actual hazard from the use of mercury, stating that mercury in small enough amounts is not poisonous. Mercury is a normal constituent of human food, and he felt that as presently used, mercurial sprays and dips lead to no material hazard to the human consumer. Dr. Gibbs declared that mercury behaves like arsenic, and he suggested the same daily tolerance.

However, Dr. Laug of the FDA was recalled as a witness and saw no foundation for saying that mercury compounds on the basis of mercury content were of comparable toxicity with arsenic compounds.

In the opinion of Dr. Willard Machle, testifying on petroleum oils, no tolerance is necessary for gasoline, kerosene and the light oils in view of their volatility; and no health hazard exists from heavier oils, because of the quantities entailed.

Dr. Bernard Davidow of the FDA reviewed the literature concerning pharmacological properties of mineral oils, concluding that continued ingestion by humans of small amounts would constitute a health hazard and that sufficient work had not been done to estimate a safe level for ingestion by man. He admitted however that the work done had been with very large doses, and he was willing to accept previous testimony of Dr. A. J. Lehman of the FDA that listed oils and kerosene among substances not constituting a health hazard when used in accordance with good agricultural practice.

The same witness, testifying on endothal, said he was unable to state a safe tolerance until further pharmacological work had been done.

Dr. Heinrich Brieger, for the Sharples Chemicals Co., reviewed preliminary toxicity studies on endothal. He stated that long-range tests are in progress, and further that residue data will be presented later at the hearing.

This completed testimony in Part D concerning toxicity, and the hearing recessed on August 11 until Monday, September 11, when testimony will commence under Part E which will cover the following: (1) As to amending 21 C.F.R. 1944 Supp. 120.1 et seq. (quantity of fluorine remaining as spray residue on apples and pears); (2) relevant matters not heretofore covered at the hearing; (3) additional residue data; (4) additional testimony on any phase of the hearing which is deemed necessary or desirable in view of developments at the hearing.

PROCUREMENT

Specifications for Canned Food Components of Military Rations

In an effort to show canners the canned foods included in the rations being supplied the armed services at the present time, the Association has prepared a table from the specifications for the assembly of the Individual Assault Packet (IA), the Small Detachment Ration (5-in-1), and the Individual Combat Ration (C).

These three rations are supplied men in the field in the form of a carton containing various component items. The preponderant majority of the component items in the rations are canned foods. In most instances, these canned foods are special foods that must be packed to special military specifications. In all cases, the canned item must conform to the specifications designated in the procurement contract and to any special packaging requirements.

Because revisions and variations in the rations are made from time to time, the list below is not a complete listing of the canned foods that may be sought by the Army for use in field rations, nor can any assurance be given that all of the foods listed will be purchased. These foods are to be distinguished from and should not be confused with the regular annual military purchase of canned fruits and vegetables, juices, fish, meats, and other conventional-type products.

Copies of the specifications for the ration components and of the assembly specifications may be obtained from the Chicago Quartermaster Purchasing Office. Canners who are interested in obtaining invitations for bids on any or all of these products should write to the Chicago depot.

Item	Ration Identification	Contents (ounces)	Container Size	Applicable Specification
CANNED VEGETABLES:				
Beans, green	5-in-1	19	307 x 409	JJJ-B-151, Type I, Grade B or better
Beans, lima	5-in-1	20	307 x 409	JJJ-B-126, Type I, Grade B or better
Catsup, tomato	5-in-1	4	300 x 106	JJJ-C-91, Type I, Grade Fancy
Corn, whole kernel	5-in-1	12	307 x 306	N-C-501, Style II, vacuum-packed
Peas	5-in-1	20	307 x 409	JJJ-P-151, Type I or II, Grade B or better
Potatoes, sweet	5-in-1	29	401 x 411	JJJ-P-611, Style II, Type a
Potatoes, white	5-in-1	29	401 x 411	MIL-P-3026

Item	Ration Identification	Contents (ounces)	Container Size	Applicable Specification
CANNED FRUITS:				
Apricots	5-in-1	30	401 x 411	Z-A-631 (B or better in heavy syrup, style I(a)
Apricots	C	8	211 x 304	Z-A-631, Style Ia, B or better in heavy syrup, Par. 3.7
Cherries, RA	C	8	211 x 304	Z-C-301, Type IIa or Type IIIa, B or better with heavy syrup, Par. 3.7
Cherries, RA	5-in-1	30	401 x 411	Z-C-301 (B or better heavy syrup) Type IIa
Fruit cocktail	C	8	211 x 304	Z-F-681, Grade A with heavy syrup, Par. 3.7
Fruit cocktail	5-in-1	30	401 x 411	Z-F-681, Grade A
Jam	C	1½	*	Z-J-96, Type I, Par. 3.7.4
Jam**	5-in-1	4¾	300 x 108	Z-J-96, Par. E-4j and E-5c, Type I
Jam**	5-in-1	11	211 x 304	Z-J-96, Par. E-5c, Type I
Peaches	C	8	211 x 304	Z-P-191, Type I or Type II, style 2 or 3, B or better with heavy syrup, Par. 3.7
Peaches, halved	5-in-1	29	401 x 411	Z-P-191 (B or better in heavy syrup) Type I or II; Style I
Pears	C	8	211 x 304	Z-P-201, Type I, style 2 or 3, B or better with heavy syrup, Par. 3.7
Pineapple, chunks or tidbits	C		211 x 304	Z-P-351 and Par. G-1e (Choice or better in heavy syrup)
Pineapple, sliced	5-in-1	29	401 x 411	Z-P-351 (B or better in heavy syrup) Style I, II, III, V, or VI
Plums	C	8	211 x 304	Z-P-491, Type I, B or better with heavy syrup, Par. 3.7
MISCELLANEOUS:				
Bacon, sliced	5-in-1	24	307 x(509 (510	MIL-B-3049
Beans with pork	C	12	300 x 308	JAN-B-665, Type II
Beef and gravy	5-in-1	34	404 x 414	JAN-B-723
Beef and pork loaf	IA	6	307 x 109	JAN-B-753 and Par. G-1B
Beef and vegetables	5-in-1	30	401 x 411	JAN-B-736
Beef, roast	5-in-1	24	404 x 312	JAN-B-791
Bread-type unit or bread, canned	5-in-1	10	401 x 411	Par. E-2, E-3b & E-4b, JAN-B-1070
Cake, fruit	5-in-1	12	300 x 409	MIL-P-1499, Type V
Cheese with bacon	IA	5⅛	307 x 109	MIL-C-10381, Par. E-3a and G-1b
Cheese spread	5-in-1	6	300 x 200	JAN-C-595, Type I or II, Class 1
Cheese spread	5-in-1	3⅛	300 x 108	JAN-C-595, Type I or II, Class 1
Chicken, canned	IA	5⅛	307 x 109	MIL-C-1058, Type III, Par. G-1b
Chicken and vegetables	C	12	300 x 308	JAN-C-673, Par 3.7.2
Frankfurters	5-in-1	22	401 x 411	MIL-S-3069, Type II
Frankfurters and beans	C	12	300 x 308	MIL-B-1065
Ham	5-in-1	30	401 x 411	MIL-H-1021
Ham and eggs	IA	5⅛	307 x 109	MIL-H-1038 and Par. G-1b
Ham and eggs	5-in-1	30	401 x 411	MIL-H-1039
Ham and eggs with potatoes	C	11½	300 x 308	CQD 198 and Par. G-2a(3)
Ham and lima beans	C	12	300 x 308	JAN-H-619, Par. 3.7.2
Hamburgers	5-in-1	15¼	300 x 409	MIL-H-1048, Type II
Hamburgers	C	11¼	300 x 308	MIL-H-1048, Type II
Hamburgers	IA	5⅛	307 x 109	JAN-H-1048, Type I, Par. E-3a and Par. G-1b
Hash, corned beef	C	12	300 x 308	JAN-H-570, Par. 3.7.2
Luncheon meat, canned	5-in-1	12	3¾ x 2¾ x 3¾ or 3¾ x 1-15/16 x 3¾	MIL-L-1080, Type I or II
Meat and beans	C	12	300 x 308	MIL-M-1106
Meat and corn	IA	5⅛	307 x 109	MIL-M-1046, Type II and Par. G-1b
Meat and noodles	C	12	300 x 308	MIL-M-1025
Meat balls and spaghetti	5-in-1	30	401 x 411	JAN-M-682
Meat, ground, and spaghetti	C	12	300 x 308	MIL-M-1078
Pork and gravy	5-in-1	30	401 x 411	MIL-P-1044, Type II
Pork sausage patties	C	12	300 x 308	MIL-S-3262, Type II
Pudding, date	5-in-1	12	300 x 409	MIL-P-1499, Type III
Pudding, pineapple and rice	5-in-1	18	300 x 409	MIL-P-1438
Sausage, link, pork	5-in-1	28	401 x 411	MIL-S-1104, Type II
Soup, chicken	5-in-1	10½	211 x 400	JJJ-S-581
Soup, tomato	5-in-1	10½	211 x 400	JJJ-S-581
Stew, beef	C	12	300 x 308	MIL-B-3045

* Over-all dimensions of seamless can with hermetically sealed cover not to exceed
2⅝" x ⅛" } 1.50 hot-dip—see specifications.
2¾" x 11/16" }

** Par E-4 of Z-J-96 not included—4 of following varieties to be procured: seedless blackberry, cherry, grape, peach, plum, black raspberry, red raspberry, strawberry, apricot.

Invitations for Bids

Canners desiring to receive invitations for bids may get on the mailing list to receive them by writing the following purchasing offices and listing the products on which they desire to bid:

Quartermaster Purchasing Offices—1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

Purchase Division, Federal Supply Service, General Services Administration, 7th and D Streets, S. W., Washington 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is $10,000 or over.

The QMC has invited sealed bids to furnish the following:

BEANS WITH PORK and tomato sauce—25,800 dozen No. 2½ cans. Bids due in Chicago by Aug. 24 (QM-11-009-51-321).

HAM CHUNKS—1,292,040 pounds in 30-oz. cans. Bids due in Chicago by Aug. 24 (QM-11-009-51-340).

PEAS—163,391 dozen No. 10 cans, Fancy, and 161,649 dozen No. 10 cans, Extra Standard; equivalent quantities of No. 2 and 303 cans acceptable. Bids due in Chicago by Aug. 28 (QM-11-009-51-293).

CORNED BEEF—490,000 pounds in 6-lb. 10-oz. cans. Bids due in Chicago by Aug. 28 (QM-11-009-51-322).

CATSUP—122,992 dozen No. 10 cans or 1,118,572 dozen 14-oz. bottles. Bids due in Chicago by Aug. 30 (QM-11-009-51-304).

TOMATO PASTE—28,918 dozen No. 10 cans. Bids due in Oakland by Aug. 31 (QM-04-493-51-19).

TOMATO PASTE—7,467 dozen No. 10 and 15,232 No. 2 cans. Bids due in Oakland by Aug. 31 (QM-04-493-51-20).

SWEET CHERRIES—1,605 dozen No. 10 and 3,556 dozen No. 2½ cans. Bids due in Oakland by Sept. 5 (QM-04-493-51-43).

TOMATO JUICE—218,033 dozen 46-oz. cans. Bids due in Chicago by Sept. 11 (QM-11-009-51-311).

TOMATO JUICE—280,846 dozen 46-oz. cans. Bids due in Chicago by Sept. 11 (QM-11-009-51-312).

The Veterans Administration has invited sealed bids to furnish the following:

TOMATOES AND TOMATO PRODUCTS—56,000 dozen No. 10 cans of tomatoes; 25,000 dozen No. 10 cans of tomato puree; 35,000 dozen No. 10 cans of tomato juice; 8,000 dozen No. 10 cans of catsup; and 317,000 dozen 12-14 oz. bottles. Bids due by Aug. 30 (S-44).

PEACHES—12,000 dozen No. 2 cans, water-pack; 25,000 dozen No. 10 cans, Choice; and 4,250 dozen No. 10 cans, solid-pack. Bids due by Aug. 31 (S-45).

PEARS—9,000 dozen No. 2 cans, water-pack; and 28,750 dozen No. 10 cans, Choice. Bids due by Aug. 31 (S-46).

SAUERKRAUT—9,500 dozen No. 10 cans. Bids due by Sept. 5 (S-47).

PINEAPPLE—4,500 dozen No. 2 cans, water-pack; 13,500 dozen No. 10 cans, Fancy slices; 6,250 dozen No. 10 cans, Fancy crushed; 5,000 dozen No. 10 cans, Fancy tidbits; and 23,750 dozen No. 10 cans, Fancy, pineapple juice.

The Federal Supply Service has invited sealed bids to furnish the following:

TOMATOES AND TOMATO PRODUCTS—3,600 6/10 cases of tomatoes; 1,200 12/46-oz. cases of tomato juice; 800 6/10 cases of tomato juice; and 1,200 6/10 cases of tomato puree. Bids due by Aug. 24 (1D-91-918).

STATISTICS

1950 Apple Production

Commercial apple production for 1950 is forecast by the Bureau of Agricultural Economics at 118,227,000 bushels, 12 percent less than last year.

Among the varieties suitable for canning, Winesaps are forecast at 13,478,000 bushels, up 9 percent from 1949, and second variety in importance this year. The BAE forecasts production of York Imperials at 6,530,000 bushels compared with 4,622,000 bushels last year; Staymans at 5,109,000 bushels, down 5 percent; Yellow Newton or Albemarle Pippin at 4,450,000 bushels as compared with 5,010,000 bushels last year; and Rhode Island Greening at 2,069,000 bushels, down 47 percent.

PERSONNEL

Roy Irons Retires from Post With Ohio Canners Assn.

After over 31 years in that position, Roy Irons has retired as secretary-treasurer of the Ohio Canners Association, effective July 31. His successor is Paul Hinkle of Celina, who at present is a member of the Ohio House of Representatives.

Mr. Irons' resignation from the post of secretary-treasurer was accepted by the Ohio Canners' board of directors. He will continue to serve the association, however, as assistant to the president.

A member of the Old Guard, Mr. Irons has been associated with the canning industry since 1910, when he became a fieldman for the Waynesville Canning Company. Subsequently, the next year, he became superintendent of that company, and from 1914 to 1920 was manager of the Spring Valley Packing Company. He was manager of two plants of the Sears Nicholas Canning Company from 1920 to 1922.

Meanwhile, he joined the staff of the Ohio Canners Association in January, 1919, and of the National Kraut Packers Association in July, 1922. He recently retired from his post as secretary-treasurer of N. K. P. A.

Mr. Hinkle assumed the duties of secretary-treasurer of the Ohio association August 1, with offices in the Stubbs Building in Celina.

Gorsline's Service Honored

Completion of S. G. "Sam" Gorsline's 20 years as secretary of the Canning Machinery & Supplies Association was honored by directors of that organization in Toledo recently when they presented him with a scroll and silver tray. Presentation was made by the C.M.&S.A. president, Eugene A. Hildreth of Owens-Illinois Glass Company.

Chairman of Campbell Board

At their meeting on August 9, the stockholders of Campbell Soup Company elected James McGowan, Jr., chairman of the board of directors. He was also reelected president and will serve in both capacities.

Defense Production Bill

(Concluded from page 255)

to compel changes in the business practices, cost practices or methods, or means or aids to distribution, established in any industry, except where such action is affirmatively found by the President to be necessary to prevent circumvention or evasion of any regulation, order, price schedule, or requirement under this Act.

"Nothing in this Act shall be construed (1) as authorizing the elimination or any restriction of the use of trade and brand names; (2) as authorizing the President to require the grade labeling of any materials or property; (3) as authorizing the President to standardize any materials, services, or property, unless the President shall determine, with respect to such standardization, that no practicable alternative exists for securing effective price control with respect to such materials, services, or property; or (4) as authorizing any order of the President establishing price ceilings for different kinds, classes, or types of material, service, or property which are described in terms of specifications or standards, unless such specifications or standards were, prior to such order, in general use in the trade or industry affected, or have previously been promulgated and their use lawfully required by another government agency.

"No rule, regulation, order, or price schedule issued under this Act shall require any seller of materials or property at retail or any operator of any service establishment to limit his sales with reference to any highest price line offered for sale by him at any prior time."

SUPPLIES

Metal Closures

Production of commercial metal caps during the first six months of 1950 totaled 4,968,332,000 as compared with 4,018,675,000 during the same period last year, according to a report by the Bureau of the Census, U. S. Department of Commerce.

	Production Jan.-June	
	1949	1950
	(in thousands)	
Screw thread and lug type caps	2,909,117	3,494,589
Vacuum, friction and other type caps	1,109,578	1,473,743

Shipments of commercial metal caps during the same six-month periods were reported as follows:

	Shipments Jan.-June	
	1949	1950
	(in thousands)	
Screw thread and lug type caps	2,890,340	3,310,378
Vacuum, friction and other type caps	1,012,864	1,441,735

The tin mill products consumed in the production of all commercial metal caps during the first six months of 1949 was reported at 958,509 base boxes as compared with 1,196,738 base boxes during the first six months of 1950.

STANDARDS

Grades for Applesauce

Revised U. S. standards for grades of canned applesauce have been issued by the Production and Marketing Administration. Text of the revised standards was published in the *Federal Register* of August 18. The new standards will become effective in 30 days.

Standards for Salad Dressings

Definitions and standards of identity for mayonnaise or mayonnaise dressing, French dressing, and salad dressing were announced August 12 by the Federal Security Administrator. The standards were published in the *Federal Register* of that date, and will become effective after 90 days.

Certain canned foods are named in the standards as optional ingredients for some of these products.

FARM PRODUCTS

Export Subsidy on Oranges

All "notices of intention to file claim under orange export program QMX 7a" filed on or after August 16 must be approved in writing by a representative of the Secretary of Agriculture before the export sale will become eligible for payment under the program, according to a USDA announcement. Approval will be granted in the order in which such notices are received only as long as funds authorized are available.

FOREIGN TRADE

U. S. Tariff Negotiations

A supplementary list of products on which the United States will negotiate its tariffs at the forthcoming trade agreement negotiations in Torquay, England, was announced August 17. The list includes pimientos in brine, and cherry juice, prune juice and all other fruit juices except citrus-fruit juices.

Tariffs on these products are to be negotiated in Torquay beginning September 28.

The current U. S. duty on pimientos in brine is 3.6 cents a pound on receipts from Cuba and 4.8 cents a pound on receipts from other countries. These rates of duty could be reduced to as low as 2.4 and 3.6 cents, respectively.

U. S. imports of pimientos in brine in 1949 totaled 279,181 pounds valued at $67,488.

The description of the juices on which tariff rates are to be negotiated is:

"Cherry juice, prune juice, and all other fruit juices, not specially provided for (except citrus-fruit juices), containing one-half of 1 percent of alcohol."

The current U. S. duty on these juices is 20 cents a gallon. As a result of the negotiations, the tariff could be reduced to a point not lower than 17½ cents a gallon, this being one-half of the rate in effect in 1945.

Total U. S. imports of non-alcoholic cherry juice in 1949 amounted to 3,450,306 gallons valued at $2,171,078. Imports of apple cider were 508,607 gallons valued at $402,161.

Persons interested in these negotiations may submit briefs or be heard at public hearings.

1950 Campbell's Book

The 1950 edition of *Campbell's Book*, edited from the production line manager's point of view by two prominent food technologists, has been published by *The Food Packer* magazine.

The new edition includes new chapters on processed meats, poultry products, detailed quality control procedures, baby and junior foods, specialty products, postwar scientific principles on canning and glass packing, and public health aspects of commercial processing, and additions to present chapters.

Campbell's Book contains a variety of material on canning, pickling, and preserving. Copies are available for $15 each from The Food Packer, 139 North Clark St., Chicago 2, Ill.

Action on Tax Bill

(Concluded from page 255)

would be 20 percent of net income in excess of the first $25,000. Tax liabilities which would result are shown in the table in the INFORMATION LETTER of July 29, page 242.)

The Committee deferred adoption of an excess profits tax on corporations but instructed its staff to make a study of excessive profits as applied to corporations, partnerships, and individuals.

LABOR

Farm Labor Situation

About half a million fewer persons are working on farms this year than last, according to a report on the farm labor situation by the Bureau of Agricultural Economics. This decrease is a continuation of the decline in the number of workers used on farms over the past several years, and is described as a return to the long-time downward trend in farm employment which was interrupted briefly in 1946 and 1947.

The BAE report shows fewer persons working on farms in late July than a year ago in all regions, the decrease being fairly uniform except in the Northeast and West South Central regions.

The number of hired farm workers during the week of July 23-29 was about a quarter million less than a year earlier. The decline was spread over all parts of the country except the Middle Atlantic region, where there was a small increase. Decreases ranged from 3 percent to 9 percent. In three regions, the East North Central, the West South Central, and the Mountain, the decrease was 9 percent. In the West North Central and the South Atlantic regions, the decrease was about the same as the national average of 6 percent.

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